

2.3 Ingredient declaration

Ad picture of the original artwork (Appendix I) of the export packaging or add the artwork in a separate file.

2.4 Alcohol, halal, vegetarians

Is the product free from alcohol?	Yes / No	If no, concentration: %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	Yes / No	
Is this product Halal?	Yes / No	If yes, institution:
Is it mentioned on the packaging?	Yes / No	Valid until:
Is this product Kosher?	Yes / No	If yes, institution:
Is it mentioned on the packaging?	Yes / No	Valid until:
Is this product suitable for vegetarians?	Yes / No	
Is this product suitable for vegans?	Yes / No	
Is this product organic?	Yes / No	
Is this product part of a fair trade program?	Yes / No	Which program

3 Storage, shelf life, Weight and Traceability Coding

3.1 Storage conditions, Shelf life and Weight

Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
	-18 °C	-	-18 °C	Keep Frozen -18°C
Total shelf life: (months)		24	Max	

SECONDARY SHELF LIFE: Explain how to handle the product after opening				
Storage temperature: (°C)	Target	Min	Max	Storage conditions / Instructions:
	≤7	-	7 °C	Keep refrigerated max 7°C
Total shelf life: (days)		5	Max	

For suppliers outside the EU, the net weight of the product must be the <u>minimal</u> weight				
Weight: (consumer unit in gram/ml)	Target	Min	Max	Solid products in g, liquids in ml, Comment
	454	454	465	
Drained weight: (gram)				(if applicable)

3.2 Code for traceability and code key

Codes	
Production code (example)	DD MM YYYY
Production code key (explanation production code)	DD MM YYYY LOT: XXXXX sub lot A, B, ...



4. Allergens, GMO and Irradiation

4.1 Allergen declaration

1. Allergen information Regulation (EU) No 1169/2011 Annex II Including products thereof	Recipe/ product formula = present (added ingredients, additives, carriers, processing aids etc. derived from an allergenic source)		Cross contamination = possibly present (unintentional presence due to production on the same equipment, used utensils, personnel, airborne contact or by other means)			
	Used as ingredient?		Used in same plant/ site or production line?		Cross- contact possible?	
	YES	NO	Plant	Line	YES	NO
Cereals containing gluten						
Wheat	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Rye	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Barley	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Oats	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Spelt	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Khorasan wheat	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Crustaceans	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Egg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cow's milk (incl. lactose)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
(Tree) Nuts						
Almonds	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Hazelnuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Walnuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cashews	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Pecan nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Brazil nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Pistachio nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Macadamia/Queensland nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 ppm, expressed as SO ₂	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Lupin	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Molluscs	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

4.2 Irradiation and Genetically Modified Organisms (GMO)

Products containing irradiated ingredients or ingredients obtained from GMOs must be labelled as such.

Irradiation and GMO	
Is this product (and all its ingredients) free from irradiation?	Yes / No
Is this product (and all its ingredients) free from GMO? According to 1829/2003/EC and 1830/2003/EC	Yes / No



5. Sensoric examination

Sensoric examination	
Appearance / colour:	Dark green leave / Dark green colour
Taste:	-
Odour:	-
Texture / consistency:	-

6. Chemical / Physical analysis

Please state chemical and physical values. The blank fields should be used for other relevant data for specific products. In "measuring frequency" the control frequency in the production shall be stated, e.g. 2 times / day. Also state the method in use.

Chemical / physical analysis						
	Target	Min	Max	UoM	Method	Measuring Freq.
PH	-	-	-	Value	-	-
Brix	-	-	-	° Brix	-	-
Dry matter	-	-	-	%	-	-
Salt	-	-	-	%	-	-
Aluminum	-	-	-	mg/kg	-	-
Water activity	-	-	-	Value	-	-
Toxins (if applicable)	-	-	-	mg/kg	-	-
Iodine	-	-	-	mg/kg	-	-
Moisture content	-	-	-	%	-	-

* Also known as aqueous activity coefficient

7. Product defects

Product defects			
Defect	UoM	Defect	UoM
Foreign material (product inherent)	0 %	Fluid / drip / glaze	0 %
Foreign material (not product inherent)	0 %	Damaged products	≤3.0 %
Sand	0 %	Percentage of remaining variances	≤3.0 %

8. Microbiological analysis

Give microbiological values at "best before date" -BBD-. (*) M= the upper acceptable concentration of a test organism. A count above M for any sample unit is unacceptable. In sampling frequency" the control frequency in the production shall be stated, e.g. 2 times / day. Also state the used method.

Microbiological analysis				
Micro-organism	M (*)	UoM	Method	Sampling frequency
Total aerobic plate count	-	cfu/g	-	-
Enterobacteriaceae	-	cfu/g	-	-
Coliforms	-	cfu/g	-	-
Faecal coliforms	-	cfu/g	-	-
Bacillus cereus	-	cfu/g	-	-
Staphylococcus aureus	<3	MPN/g	Bacteriological Analytical Manual	Every lot
Salmonella	ND	25g	ISO 6579:2002	Every lot
Listeria monocytogenes	-	cfu/g	-	-
Clostridium perfringens	-	0.1g	-	-
Yeasts	-	cfu/g	-	-
Moulds	-	cfu/g	-	-
<i>Escherichia coli</i>	<3	MPN/g	Bacteriological Analytical Manual	Every lot

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?	Yes / <u>No</u> (Inspected following to Good Labrolatory practice by DOF, Thailand)
Is the analysing firm ISO 9001:2000 qualified?	Yes / <u>No</u>



9. Nutrition declaration

Liquid products in ml, solid products in g (20°C)

Nutritional Values (per 100g /100ml*)		
Property	Value	UoM
Energy*	-	KJ
Energy*	-	Kcal
Fat*	-	gram
-saturated fat *	-	gram
-mono unsaturated fat	-	gram
-poly unsaturated fat	-	gram
-cholesterol	-	gram
-trans fat	-	gram
-salatrim	-	gram
Carbohydrates*	-	gram
-sugars*	-	gram
-polyoles	-	gram
-erytritol	-	gram
-starch	-	gram
Fibre	-	gram
Organic acids	-	gram
Alcohol	-	gram
Protein*	-	gram
Salt* (=sodium x 2.5)	-	gram

<input type="checkbox"/> Per 100g	<input type="checkbox"/> Per 100ml
<input type="checkbox"/> Unprepared	<input type="checkbox"/> Prepared product according instructions on label

↓

According to cooking instruction mentioned on the package. If the nutrition declaration has been filled in for prepared product, then pls. fill in correct instructions at § 11.3. These instructions have to be mentioned on the label as well.

Not mentioned Nutrition Values because this product is unprocessed Product and have only single ingredient.

Is the salt content exclusively due to the presence of naturally occurring sodium?
Yes / No

Other values (than per 100g / 100ml) are not allowed in EU legislation!
* these values are mandatory according To EU 1169/2011

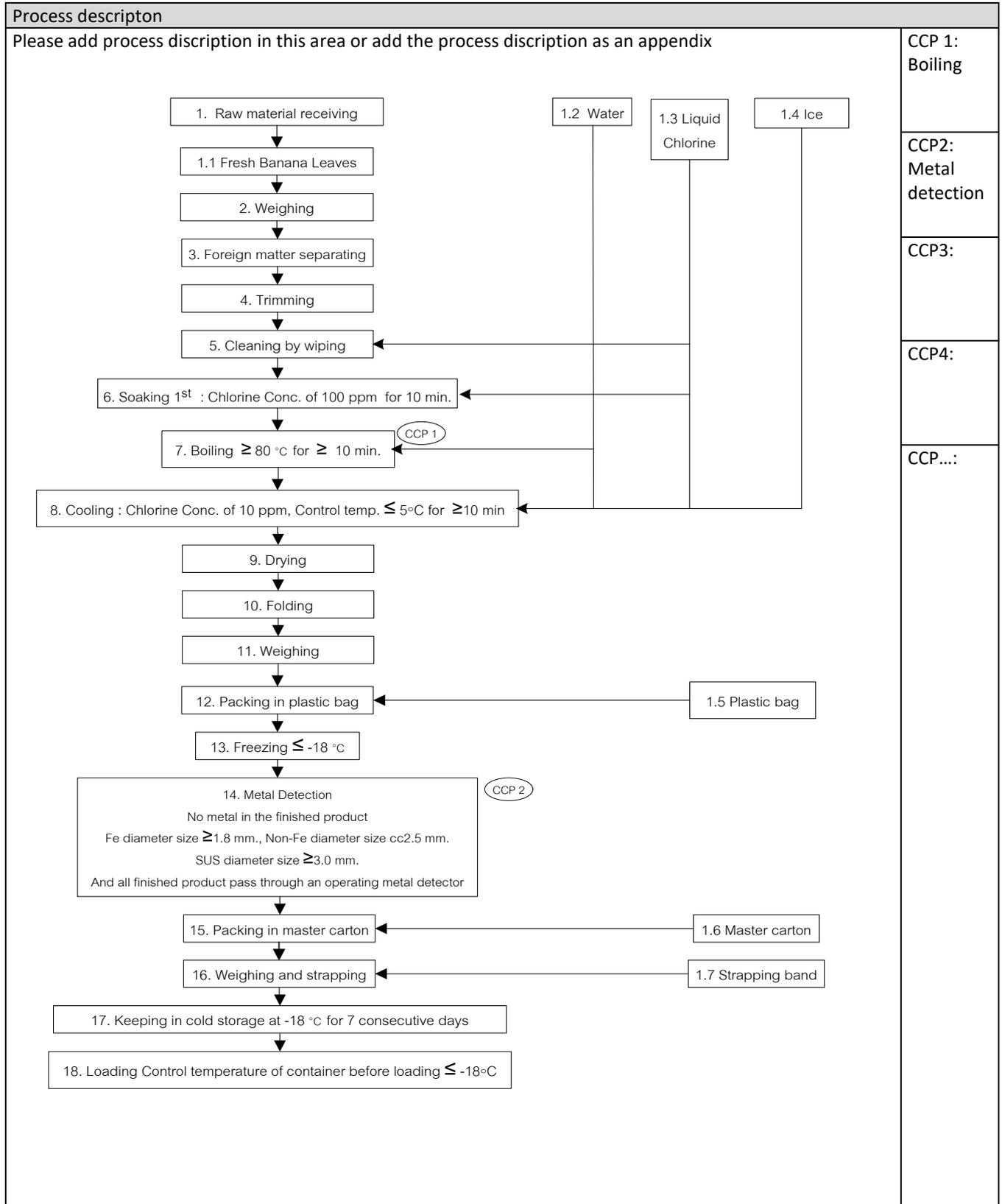
Vitamins and Minerals (aplicable if mentioned on original packaging)			
Vitamins and Minerals	Amount	UoM	% of recommended daily intake according to EU 1169/2011

How are the nutritional values obtained? (literature/ calculated/ analysed by certified laboratory)	Analysed by certified laboratory
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10. Metal detection and process description

Metal detection						
Is the product metal detected?	Yes / no					
If yes, detection limits:	Ferrous	1.8 mm	Non Ferrous	2.5 mm	Stainless steel	3.0 mm



11. Packaging and labeling

11.1 Preservation of consumer packaging

Packaging material and Preservation	
Packaging according to: Regulation (EC) No 10/2011 Regulation (EC) No 1935/2004 Regulation (EC) No 2023/2006	<u>Yes</u> / No If yes, add test rapport and declaration of compliance
Bisphenol A free	Yes / <u>No</u>
Atmosphere / Gas packing	Yes / <u>No</u>
- if yes, which method is used?	
Vacuum packing	Yes / <u>No</u>
Pasteurized	Yes / <u>No</u> , if yes time /temperature combination:
Sterilised	Yes / <u>No</u> , if yes time /temperature combination:
Active packaging	Yes / <u>No</u>
- which kind is used (e.g. oxygen absorber/ silica / other sorbents.)	

11.2 Method of preparation

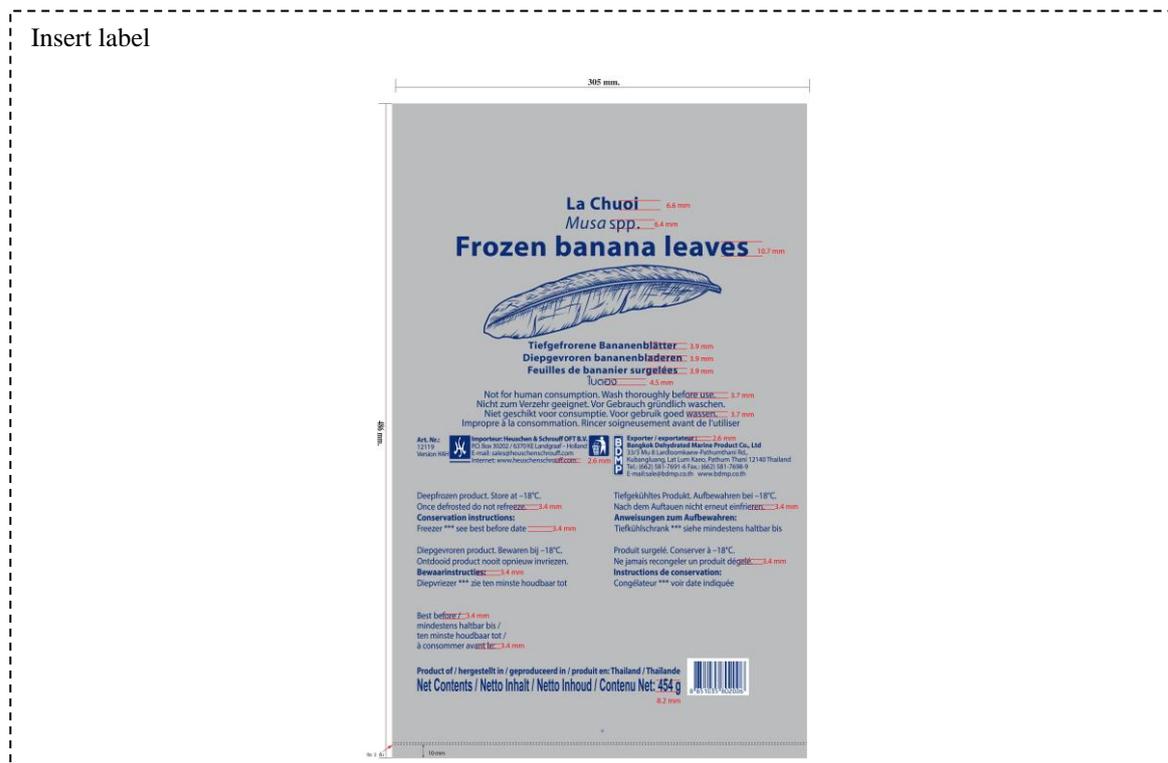
Describe how consumers must prepare the product. (Cooking instructions). If the nutritional values have been indicated for the prepared product, these instructions are obligatory and have to be printed on the label.
Not for human consumption. wash thoroughly before use

12. Ethics

Are the products free of childlabour	<u>Yes</u> / No
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Appendix I



recycling

Appendix II

The product must apply to the following (GMP, HACCP) general properties.

The product must be:

- produced with food additives which are allowed according to regulation (EC) No 1333/2008
- free of pathogens, toxins of pathogens, and pathogen viruses, including protozoa of parasites and must comply with commission regulation (EC) No 2073/2005
- free of residues of chemicals like cleaning agents and lubricants.
- Pesticides, according to EU legislation <http://ec.europa.eu/food/plant/pesticides/eu-pesticides-database/public/?event=homepage&language=EN>
- free of irradiated ingredients.
- comply with the maximum levels for nitrate, aflatoxins, ochratoxin A, patulin, deoxynivalenol, zearalenone, fumonisins, T-2 and HT-2 toxin, lead, cadmium, mercury, tin (inorganic), 3-mcpd, Dioxins, PCBs and Benzo(a)pyrene according to commission regulation (EC) No 1881/2006
- comply with EU legislation on biogenic aminos, commission regulation (EC) No 2073/2005
- free of harmful foreign bodies such as wood, glass, metal, plastic, etc.
- free of pest or damage by pest (insects and rodents).
- free of illegal colourings (sudan red, etc.).